











Cheesy Baked Ravioli with Roasted Squash and Baby Kale

Veggie 30 Minutes



-  Squash Ravioli
-  Butternut Squash, cubes
-  Aged White Cheddar Cheese, shredded
-  Shallot
-  Cream Cheese
-  Chives
-  Baby Kale
-  Garlic

HELLO RAVIOLI

This cozy fall pasta is stuffed with sweet roasted squash!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, strainer, parchment paper, measuring cups, whisk, large pot, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Butternut Squash, cubes	170 g	340 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Shallot	50 g	100 g
Garlic	6 g	12 g
Cream Cheese	43 g	86 g
Chives	7 g	14 g
Baby Kale	56 g	113 g
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast squash

Peel, then mince or grate **garlic**. Peel, then finely chop **shallot**. Add **squash, shallots, garlic** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender, 22-24 min.



Prep

While **squash** roasts, add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Thinly slice **chives**.



Cook ravioli

Add **ravioli** to **boiling water**. Cook, stirring occasionally, until tender, 1-2 min. Reserve **¼ cup pasta water** (dbl for 4 ppl) drain. Set aside in the strainer.



Make sauce

Return large pot to the stove over medium. When hot, add **reserved pasta water**, **¼ cup milk**, **2 tbsp butter** (dbl both for 4 ppl), **cream cheese** and **half the chives**. Cook, whisking often, until smooth. Add **kale**. Cook, stirring often, until wilted, 1-2 min.



Assemble bake

When **squash** is removed from the oven, turn on the broiler to high. Add **ravioli** and **squash** to the pot with **sauce** and **kale**. Season with **salt** and **pepper**, then toss to combine. Transfer to a lightly-oiled, 8x8-inch baking dish (**NOTE**: For 4 ppl, use a 9x13-inch baking dish). Sprinkle **cheddar** over top. Broil in the **middle** of the oven until **cheese** melts, 3-4 min.



Finish and serve

Divide **ravioli bake** between plates. Sprinkle **remaining chives** over top.

Dinner Solved!